

## Side Dishes

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# Sausage and Apple Stuffing

Servings: 8

**1 pound mild sausage**  
**1 stick margarine, melted**  
**2 cups chicken stock**  
**1 bag (16 oz.) seasoned cornbread stuffing**  
**1 cup onion, diced**  
**1 cup celery, chopped**  
**1 1/2 cups Granny Smith apples, cored and diced**  
**1 cup nuts (pecans or walnuts), chopped**  
**2/3 cup dried cranberries (optional)**

Cook sausage in large skillet until browned. Remove with slotted spoon and drain on paper towels.

Saute' onion and celery in remaining sausage drippings until tender.

Combine all ingredients (including sausage and saute'ed ingredients) in a large mixing bowl, mixing gently until blended. Salt and pepper to taste.

Stuff mixture into turkey and roast according to standard roasting directions. OR, empty mixture into a greased 9x13x2-inch baking dish; cover and bake at 350 degrees for 30 to 40 minutes.

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Per Serving (excluding unknown items): 126 Calories; 11g Fat (81.8% calories from fat); 1g Protein; 5g Carbohydrate; 1g Dietary Fiber; 0mg Cholesterol; 684mg Sodium. Exchanges: 1/2 Vegetable; 0 Fruit; 2 1/2 Fat.